

# 10" NO SUGAR ADDED TWO-CRUST APPLE PIE - 17099



## Calling all apple lovers!

Loaded with fresh tart-sweet apples, and covered with a tender, flaky crust, this simple but delectable classic should be a staple on every pie menu. We're told it's the best pie out there... who are we to argue?

## INGREDIENTS

RED APPLES (WITH ADDED SALT, ASCORBIC ACID AND CITRIC ACID [PRESERVATIVES]), WHEAT PASTRY FLOUR, SHORTENING (PALM OIL), STEVIA (MALTTITOL, STEVIA EXTRACT), WATER, CORN STARCH, SALT, AND DISTILLED VINEGAR.

## ALLERGENS

**Contains:** Wheat  
**Processed in a facility that uses:** Eggs, Nuts, Milk, Sulfites, and Soy

## SPECIFICATIONS

**Format:**  
Unbaked

**Pies Per Case:**  
6

**Finished Wt Pie:**  
42 oz

**Case Cube:**  
0.925

**Manufacturer #:**  
6-010-0066 UMC

**Pallet Pattern (Ti/Hi):**  
8 x 6

**Case UPC:**  
859220007099

**Gr. Case Wt/Net Wt in lbs:**  
17.75 lbs

**Case Dimensions:**  
20.75" x 10.5" x 8"

**Storage/Shelf Life = FRoze/After Baked:**  
365 days FR/4 days AB

## Nutrition Facts

10 servings per container  
Serving size 1/10 pie (119g)

Amount per serving  
**Calories 310**

% Daily Value\*

**Total Fat** 18g 23%

Saturated Fat 9g 45%

Trans Fat 0g

**Cholesterol** 0mg 0%

**Sodium** 370mg 16%

**Total Carbohydrate** 46g 17%

Dietary Fiber 1g 4%

Total Sugars 4g

Includes 0g Added Sugars 0%

Sugar Alcohol 15g

**Protein** 2g

Vitamin D 0mcg 0%

Calcium 9mg 0%

Iron 0mg 0%

Potassium 67mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## DO NOT THAW

### For best results, bake as follows:

Temperature: Conventional Oven 390°-410°F; Convection Oven 350°-365°F. Time: 45-55 minutes. Directions: 1) Preheat oven to recommended temperature. 2) Remove pie from box, remove overwrapping. 3) Brush top of pie with egg wash (optional for better browning). 4) Place frozen pie on flat baking sheet. 5) Place pie in preheated oven for approximately 45-55 minutes. 6) Bubbling fruit juice and a light golden brown crust indicate that pie is done. 7) Allow pie to cool at least 4 hours before cutting or packaging.



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